

## Olives in your lunch box: discover how to make your working meal delicious and balanced

After the excesses of food that we allow ourselves during the holidays, the best thing is that the return to work is also the return to a healthy day to day. In table olives we have the best ally to help us prepare a lunch box full of flavor and energy that also helps us take care of ourselves.

(August 2017) Saying hello to work again with the recent memory of the holidays can be very difficult. If, in addition, we also have to remonitor our food and recover our exercise routine ... it may be even more difficult.

Fortunately, table olives are the ideal ingredient to incorporate into our lunch box. It is a very simple way to bring the Mediterranean sun to our lunch break. They are so easy to keep in any drawer or to incorporate in any recipe that it will be simple to add all the good they have to our day to day in the office, in the park or on the next trip or meeting with friends.

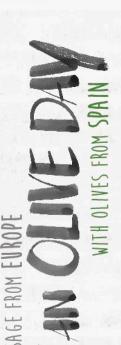
## From working day to an Olive day

With a simple twist of the wrist we have a world of flavors within our reach. Nothing is easier to turn a gray working day into an olive day full of possibilities. For this, we only have to look in our usual point of sale for table olives from Spain, the world leader in production, and take them as we want, because they do not have to be in the refrigerator and last as a preserve.

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Manzanilla, Hojiblanca, Queen ... are the three main varieties that we will find, although in the Spanish olive grove, the biggest in the world, they grow many more. There, they are carefully collected so that the US consumer can enjoy them in all its splendor, in any of the immense range of presentations at their fingertips, from whole with the bone to deboned, diced or stuffed. They can be in our next meeting or in our lunch box, to put a smile to the back to work without weighing us down. Thanks to the promotion campaign of the European Union and Spanish Olives, we now know how to prepare them, following the instructions of chef José Andrés, Ambassador of the olives in USA.

CAMPAIGN FINANCED

WITH AID FROM

At www.haveanoliveday.eu You will find ideas as deliciously light as these:

- Natural mini sandwich http://www.haveanoliveday.eu/index.php/recipes/video-recipes/67natural-mini-sandwich
- Olives sandwich roll http://www.haveanoliveday.eu/index.php/videorecipes/sandwicheswraps-and-burgers/102-olives-sandwich-roll
- Olives fresh salad http://www.haveanoliveday.eu/index.php/videorecipes/salads/101olives-fresh-salad

Have a tasty working day, have an olive day

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## **About INTERACEITUNA and Olives from Spain**

INTERACEITUNA is the Inter-Professional Table Olive Organization recognized by the Spanish Ministry of Agriculture, Fisheries, Food and Environment that represents the entire producing sector, processing and marketing sector of table olives. Created to implement different general interest programs and activities, INTERACEITUNA promotes knowledge of the Spanish table olive and conducts research and development related to the product and production techniques. INTERACEITUNA has partnered with the European Union to promote this product.

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